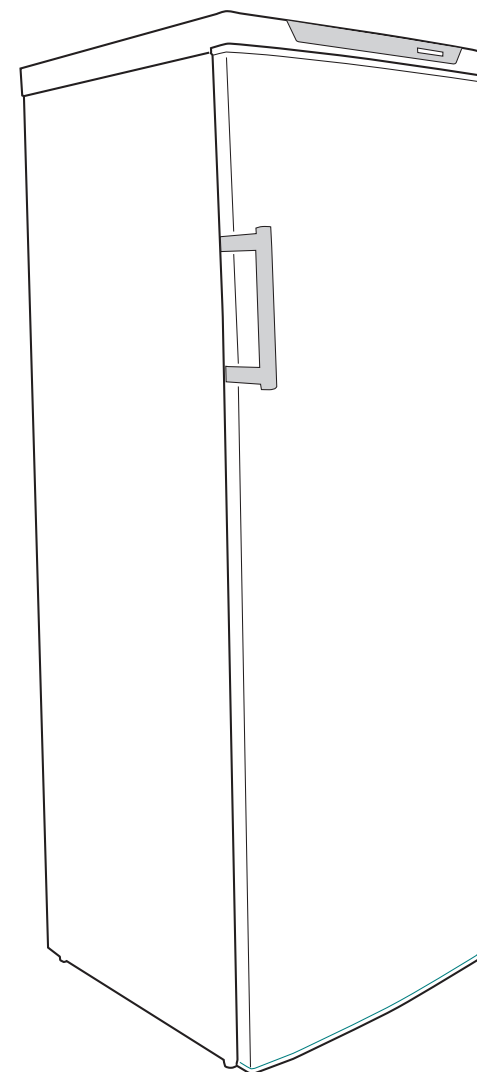


guidelines for use

Prestige[®]

Upright freezer

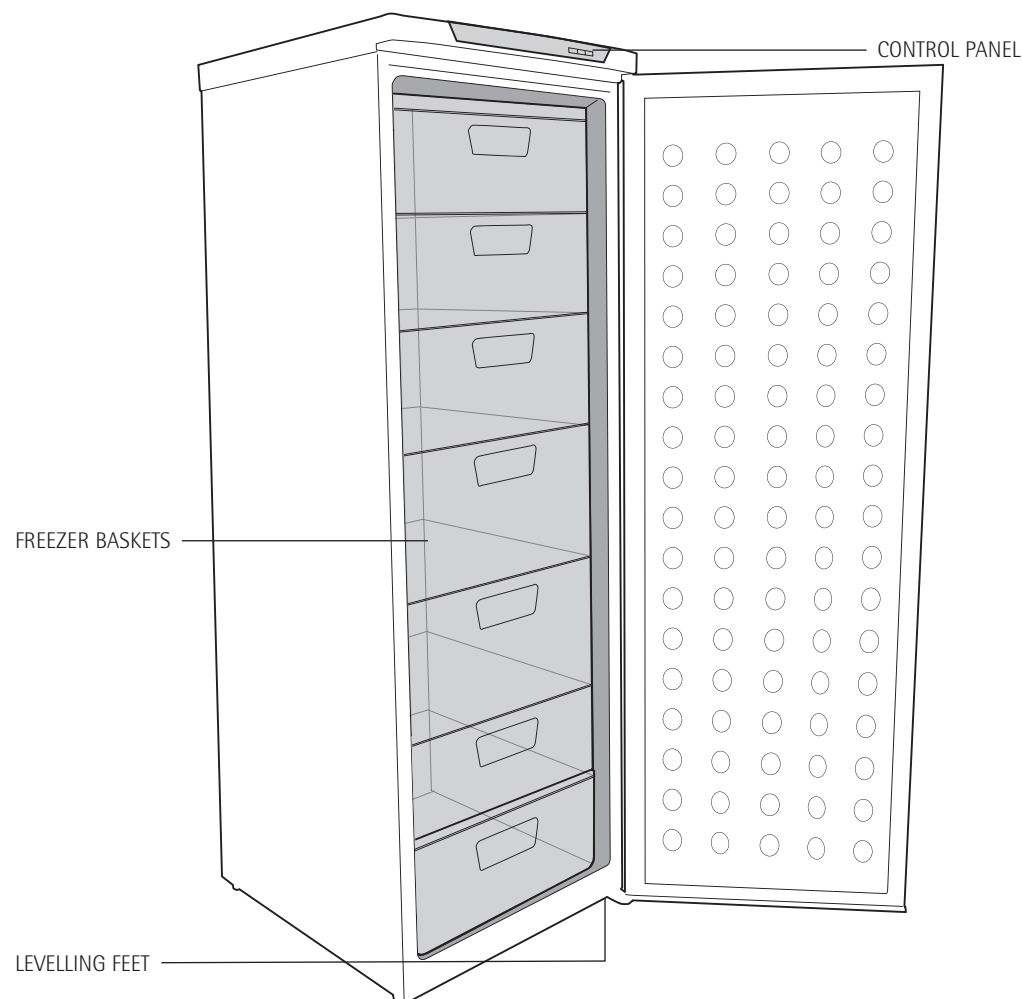
Model PRT 225 FFZS



GETTING TO KNOW YOUR UPRIGHT FREEZER

Before use

Please read these instructions carefully before using your new Prestige upright freezer. The upright freezer is for indoor and domestic use only.



INSTALLATION

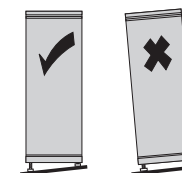
Location

When selecting a position for your upright freezer, you should make sure the floor is flat and firm and the room is well ventilated with an average room temperature of between 16°C and 32°C. Avoid locating your upright freezer near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight. If you are placing your upright freezer in an out-building such as a garage or annex, ensure that the upright freezer is placed above the damp course otherwise condensation will occur on the upright freezer cabinet. Never place the upright freezer in a wall recess or into fitted cabinets or furniture.

Your upright freezer must be installed so that there is 10mm of free space at the sides, 30mm above and 50mm behind. The upright freezer door can either open to the right or the left, depending on the location which suits you. See page 7 if you want to reverse the door swing. Do not drape the upright freezer with any covering.

Levelling the upright freezer

The upright freezer has two adjustable feet at the front and two castors at the back to assist with moving. Once the upright freezer is put in its final location, make sure it is level. Use the levelling feet at the front. If the upright freezer is not level, the doors and magnetic seal alignments will be affected.



Cleaning before use

Wipe the inside of the upright freezer with a weak solution of bicarbonate of soda, then rinse with warm water using a wrung-out sponge or cloth. Wipe completely dry before replacing the shelves and baskets. You can clean the upright freezer externally with wax polish. If you require more information refer to "CLEANING" on page 8.

Before plugging in YOU MUST

Check that you have a socket which is compatible with the plug supplied with the upright freezer. If not, see the section called "Electrical connections" on page 10.

Before switching on!

DO NOT SWITCH ON UNTIL FOUR HOURS AFTER MOVING THE UPRIGHT FREEZER. The coolant fluid needs time to settle.

Before using your upright freezer

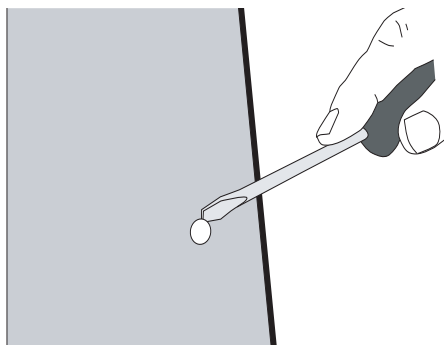
Before placing any food in your upright freezer, turn the upright freezer on and wait for 24 hours to make sure it is working properly and to allow the upright freezer to reach the correct temperature. Always follow the storage instructions on the food packaging.

INSTALLATION

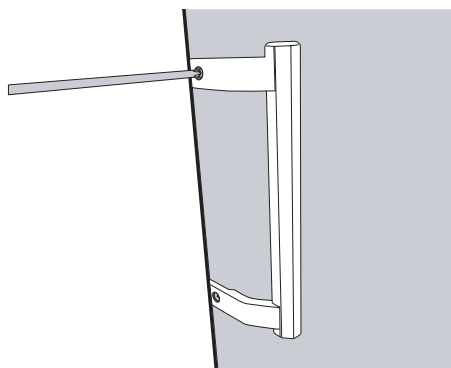
Attaching the handle to the door

The handle is shipped inside the baskets in your upright freezer. To fix it:

1. Remove the blanking caps from the door on the side which opens.



2. Secure the handle in place using the screws provided.
3. Cover the screw heads using the blanking caps provided with the handle.



USING YOUR UPRIGHT FREEZER

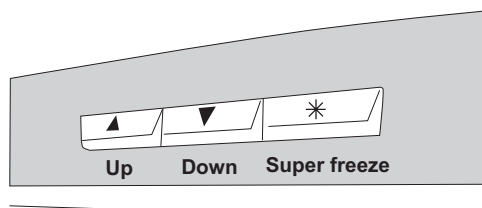
Switching on your upright freezer

1. As soon as the upright freezer is plugged into the mains, the green display on the control panel will glow and after two minutes the warning tone will come on.
2. Use the up and down buttons to set the desired temperature for the inside of the upright freezer. The desired temperature will flash, then beep, before returning to the current temperature.

Adjusting the temperature

To change the internal temperature of the upright freezer use the up and down buttons on the control panel. The recommended operating temperature for your upright freezer is -18°C .

The upright freezer may not operate at the correct temperature if it is in a particularly hot or cold room or if you open the upright freezer door very often.



Super freeze

For use when freezing fresh food or when adding frozen products just purchased.

When the Super freeze button is pressed the internal temperature will drop to its lowest and the compressor will run continually for 26 hours. After this time the freezer temperature will slowly rise to the original, selected temperature.

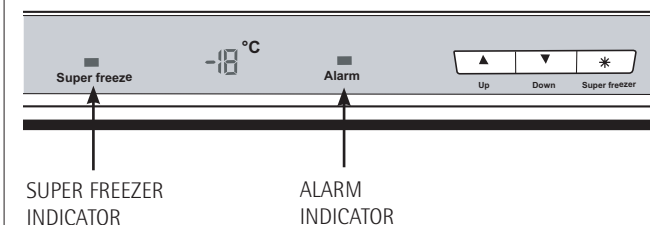
The Super freeze function can be cancelled at any time during this period by pressing the Super freeze button again.

Indicator Lights

Super freeze – green

This light shows when the Super freeze button has been pressed.

Freezer alarm – red



This light shows when the internal temperature rises above -10°C .

Alarm

The first time you start the upright freezer, the alarm indicator and temperature display may flash as soon as it's plugged into the mains. Please note that this is normal. Press the Super freeze button for five seconds and the display will stop flashing but the red alarm light will continue to flash until the internal temperature falls below -10°C .

The upright freezer is provided with a high temperature alarm function. If the internal temperature were to rise above -10°C , after a power cut for example, the alarm indicator and temperature display will flash. This is to remind you to assess the condition of the food inside the freezer.

If you have not pressed the Super freeze button to reset the control, the alarm indicator and the temperature display will continue to flash, even if the internal temperature is below -10°C .

USING YOUR UPRIGHT FREEZER

By pressing and holding the Super freeze button for about five seconds, the temperature display will indicate the highest internal temperature reached during the power failure for about three seconds, then it will stop flashing. The display will then indicate the actual temperature inside the freezer, but the Alarm Indicator will go on flashing until the temperature inside the freezer falls below -10°C .

Alarm for door

If the upright freezer door is left open, after a period of approximately two minutes the door alarm will sound to remind you to close the door. The alarm will continue to sound three times every 30 seconds. If the door is not closed after around ten minutes the alarm will automatically stop.

High temperature alarm

Long-term power failures can result in abnormally high temperatures within your freezer. Should the internal temperature of your freezer rise to above -10°C , the high temperature alarm indicator and the temperature display will start to flash.

If the temperature displayed is higher than -10°C , press the Super freeze button for three seconds. The temperature display will briefly change and indicate the highest temperature reached during the power failure enabling you to assess the condition of the food stored. When the button is released, the temperature displayed will stop flashing but the alarm indicator will continue to flash until the temperature falls below -10°C .

If the temperature displayed is lower than -10°C , press the Super freeze button for three seconds. The temperature display will briefly change and indicate the highest temperature reached during the power failure enabling you to assess the condition of the food stored. When the button is released the temperature displayed and the alarm indicator will stop flashing.

Noises inside the upright freezer

If you have not owned a refrigerator or freezer before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

Gurgling, whooshing

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your upright freezer.

Humming, purring or pulsating

This is the compressor motor working, as it pumps the refrigerant around the system.

Shopping for chilled foods

Don't buy in your lunch hour!

Unless you have a fridge at work to keep the food cold in the afternoon. Leaving food in your car or at room temperature for a prolonged period of time could raise food temperature to the level at which harmful bacteria grow.

Keep chilled foods together

When you are going around the supermarket and when you are travelling home. If you keep all the chilled foods together, they will help to keep each other cold.

Shopping for frozen foods

When you are buying frozen food, look at the Storage Guidelines on the packaging. You will be able to store each item of frozen food for the period shown against the 4 star rating. This is usually the period stated as 'Best Before', on the front of the packaging.

Choose packs carefully

Take a quick look at the frozen food package and make sure it is in perfect condition.

Making ice cubes

At the top of the freezer cabinet there is a section for making and storing ice cubes. Fill the ice cube tray with fresh drinking water and place in the section for making and storing ice cubes. After the ice cubes are made, you can remove them from the tray by twisting the tray slightly or placing the tray under running water for a short time.

Purchase frozen food last

Always buy frozen products last on your shopping trip or visit to the supermarket.

Keep frozen foods together

When you are going around the supermarket and when you are travelling home, if you keep all the frozen foods together they will help to keep each other cold.

Store food straight away

Don't buy frozen food unless you can freeze it straight away. Special insulated bags can be bought from most supermarkets and hardware shops. These keep frozen food cold for longer.

Thawing frozen food

For some foods, thawing before cooking is unnecessary. Vegetables and pasta can be added directly to boiling water or steam cooked. Frozen sauces and soups can be put into a saucepan and heated gently until thawed.

USING YOUR UPRIGHT FREEZER

Tips for keeping food perfect in the upright freezer

Leave space around food

This will allow cold air to circulate around the upright freezer.

Wrap up food!

To prevent transfer of flavours and drying out, food should be separately packed or covered. Fruit and vegetables need to be wrapped.

Let pre-cooked food cool properly

Always let pre-cooked food cool down before you put it in the upright freezer. This will stop the internal temperature of the upright freezer from rising.

Preparations for freezing

- Leave cooked food to cool completely.
- Chill food in the fridge before freezing if possible.
- Consider how you want to cook the food before freezing it.
- Don't freeze food in metal containers as you may want to microwave it straight from the freezer.
- Use special freezer bags available from supermarkets, freezer film, polythene bags, plastic containers, aluminium foil (heavy grade only, if in doubt, double wrap). Don't use aluminium foil for acidic foods (such as citrus fruits). Don't use thin cling film or glass. Don't use used food containers (unless cleaned thoroughly first).
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of 'air space' when freezing liquids, to allow for expansion.
- You can use the space in the upright freezer most efficiently if you freeze liquids (or solids with liquids, such as stew) in square blocks. This is known as 'preforming'. Pour the liquid into a polythene bag which is inside a square sided container. Freeze it like this, then remove it from the container and seal the bag.

Freezing fresh foods

Useful tips

The freezer will fast freeze your produce successfully but cannot improve it. Carefully clean and prepare each item and wrap in polythene or place in waxed cartons.

Keep down the size of each package to a minimum, do not forget that square packages will utilise the storage space of your freezer more effectively.

Freeze each package as quickly as possible. Produce to be frozen should be placed in as much contact as possible with the sides of the freezer. Avoid placing unfrozen food in contact with food previously frozen.

Do not overload the freezer with fresh produce. The maximum amount of fresh produce that can be frozen in 24 hours is 15 kilograms. Frozen food should be used in rotation, and therefore packages should be carefully labelled. Lower the temperature in the freezer to maximum, 24 hours before the desired freezing is to be effected. After this period the appliance will be ready to freeze the fresh produce.

24 hours after putting in the fresh produce, the freezing operation should be completed. Return the thermostat to the normal position. Commercially frozen pre-packed food should be stored in accordance with the frozen food manufacturer's instructions.

Recommended storage periods (when frozen from fresh)

Fruit syrup or sugar packed fruit	up to 12 months
Open frozen or puréed fruit	up to 18 months
Fruit juices	up to 6 months
Lamb	up to 10 months
Beef	up to 10 months
Pork	up to 6 months
Veal	up to 6 months
Minced meat	up to 3 months
Cured meats	up to 2 months
Sausages	up to 3 months
Packed bacon	up to 3 months
Smoked bacon/ chops/ gammon steaks	up to 2 months
Unsmoked bacon/ chops/ gammon steaks	up to 1 month
Chicken	up to 8 months
Duck	up to 5 months
Goose	up to 5 months
Turkey	up to 6 months
White fish	up to 5 months
Oily fish including salmon	up to 2 months
Smoked salmon	up to 3 months
Caviar	don't freeze
Shellfish	up to 1 month
Butter	up to 6 months
Cheese	up to 6 months
Suet	up to 6 months
Cream - double/ whipping	up to 3 months
Eggs - only freeze separated	up to 10 months
Milk	up to 1 month

GENERAL GUIDELINES

- Do** - Clean and defrost your appliance regularly (See "Defrosting" where applicable).
- Do** - Take off any unusable leaves on vegetables and wipe off any soil.
- Do** - Leave lettuce, cabbage, parsley and cauliflower on the stem.
- Do** - Wrap raw meat and poultry loosely in polythene.
- Do** - Wrap fish and offal in polythene bags.
- Do** - Wrap food with a strong odour or which may dry out, in polythene bags, or aluminium foil or place in airtight container.
- Do** - Check contents of the low temp compartment every so often.
- Do** - Keep food for as short a time as possible and adhere to "best before" and "Use by" dates.
- Do** - Store commercially prepared food in accordance with the instructions given on the packets.
- Do** - Always choose high quality fresh food and be sure it is thoroughly clean before freezing it.
- Do** - Wrap all food in food quality polythene bags and make sure any air is excluded.
- Do** - Keep ventilation openings, in the appliance enclosure clear of obstruction.
- Do** - ensure that frozen food does not rise in temperature while defrosting, a rise in temperature during defrosting may shorten the storage life of your food.

- Don't** - Cover the shelves with any protective materials which may obstruct air circulation.
- Don't** - Store poisonous or any dangerous substances in your freezer. It has been designed for the storage of edible foodstuffs only.
- Don't** - Store cooked and fresh food together in the same container. They should be packaged and stored separately.
- Don't** - Leave the door open for long periods, as this will make the appliance more costly to run and cause excessive ice formation.
- Don't** - Use sharp edged objects such as knives or forks to remove ice.
- Don't** - Use hairdryers, or electrical appliances for defrosting only use item recommended by the manufacturer.
- Don't** - Put hot food into the appliance. Let it cool down first.
- Don't** - Put liquid-filled bottles or sealed cans containing carbonated liquids into the freezer section, as they may burst.
- Don't** - Give children ice-cream and water ices direct from the freezer section. The low temperature may cause 'freezer burns' on the lips.
- Don't** - Try to keep frozen food which has thawed; it should be eaten within 24 hours or cooked and refrozen.
- Don't** - Damage the refrigerant circuit at any time.

REVERSING THE DOOR SWING

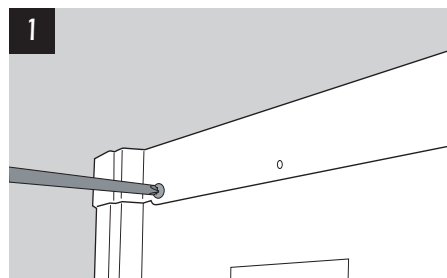
The door of your upright freezer can be reversed.

- Ensure the freezer is unplugged and empty.
- We recommend you have someone to assist you.

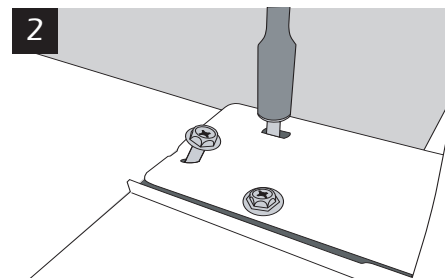
Tools required

- Phillips style screwdriver.
- Flat bladed screwdriver.
- 8mm socket or spanner.
- 10mm socket or spanner.

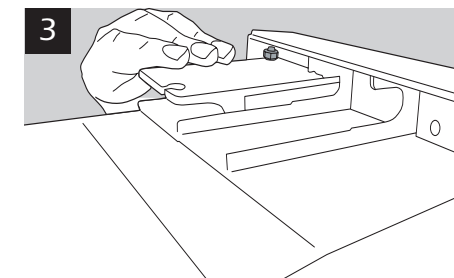
You should never tip it back by more than 45° and must rest it on soft foam packaging or similar material to avoid damaging the cooling pipes at the rear of the freezer.



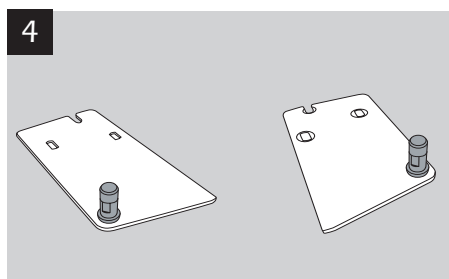
1 Remove the three screws at the rear and the two screws at the top of the upright freezer and remove the lid.



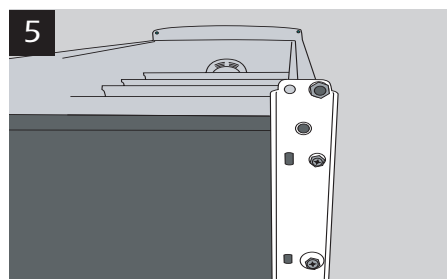
2 Use an 8mm spanner to remove the bolts from the top bracket.



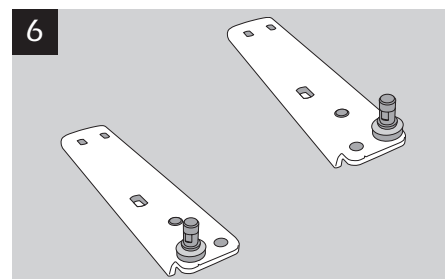
3 Lift the hinge bracket out of the recess in the door.



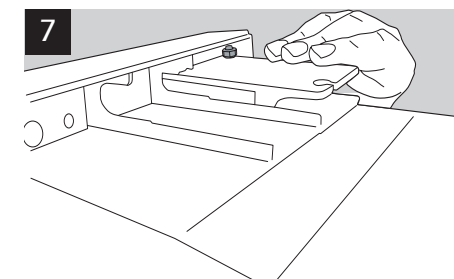
4 Remove the pin from the bracket with a 10mm spanner/socket. Replace in the same hole through the other side. Remove the door.



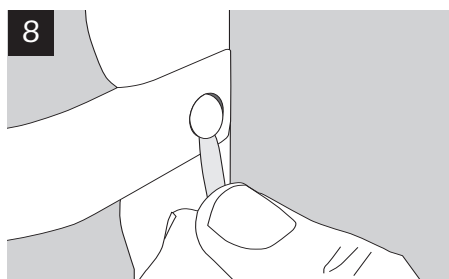
5 Lay the upright freezer backward. Remove the bottom hinge bracket using an 8mm socket or spanner.



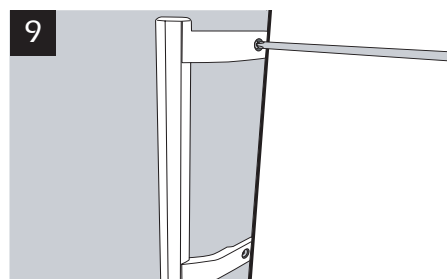
6 Remove the pin and replace on the opposite side using a 10mm socket or spanner. Reattach bottom bracket to the upright freezer. Replace levelling feet. Stand upright and replace door.



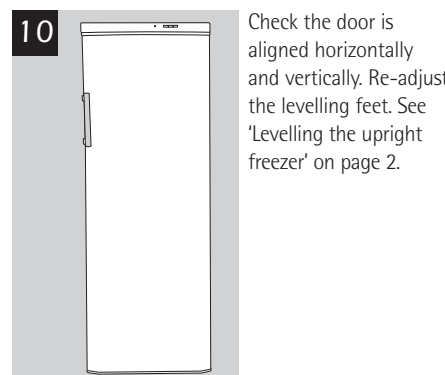
7 Insert top hinge bracket into the recess on top of the door. Bolt into place using the three bolts removed earlier.



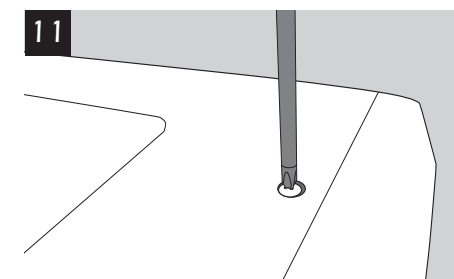
8 Remove blanking plates from the door handle to reveal screws. Remove the two screws that secure the handle.



9 Cover the holes left by the removed screws with the blanking plates. Resecure the door handle on the other side. Cover screws with the blanking plates.



10 Check the door is aligned horizontally and vertically. Re-adjust the levelling feet. See 'Levelling the upright freezer' on page 2.



11 Replace and secure the lid of the upright freezer with the two top screws and the three rear screws from step 1.

CLEANING

Cleaning inside the upright freezer

You should clean the upright freezer internally with a weak solution of bicarbonate of soda, then rinse with warm water using a wrung-out sponge or cloth. Wipe the upright freezer dry before replacing the food. Wash the baskets and shelves in warm soapy water. Ensure they are completely dry before replacing in the upright freezer. Plug in and switch on the mains supply.

Cleaning the outside of the upright freezer

Use standard furniture polish to clean the upright freezer exterior. Make sure that the doors are closed, to prevent polish getting on the magnetic door seal or inside. The grille of the condenser at the back of the upright freezer and the adjacent components can be vacuumed using a soft brush attachment.

Prolonged idle periods

If you are going to leave your freezer idle for any period of time (Holidays etc.) please proceed as follows:

Disconnect your freezer from the mains supply by removing the plug from the wall socket. Clean and dry the inside as instructed under the heading of "Cleaning your freezer". Leave the door open to prevent any unpleasant smells from building up while the freezer is not in use.

MAINTENANCE

Moving your upright freezer

Location

Do not locate your upright freezer near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight.

Levelling the upright freezer

Make sure the upright freezer is level. Use the rotating levelling feet at the front. If the upright freezer is not level, the doors and magnetic seal alignments will be affected.

Do not turn on the upright freezer for four hours

After the upright freezer is in place it needs to be left for four hours. The coolant fluid needs time to settle.

Installation

Don't cover or block the vents or grilles of your appliance.

Servicing

Repairs and maintenance of the appliance should only be performed by an authorised, qualified technician.

After Sales Service

If you experience a problem with your appliance and you require advice please contact the technical help line on 0113 2793520.
Please note: You cannot book a service call on this number.

If you require a service engineer to call, the number is 0870 5425425.

TROUBLESHOOTING

The upright freezer is not working

Check it is plugged in and switched on. Check that the fuse in the plug has not blown. Plug in another appliance, such as a lamp, to see if the socket is working. The upright freezer should be placed in a well ventilated room with an ambient temperature of between 16°C and 32°C.

Condensation appears on the outside of the upright freezer

This may be due to a change in the room temperature. Wipe off any residue of moisture.

Noises

You may hear some unusual noises from time to time. See "Noises inside the upright freezer" on page 4.

If you are not able to identify and eliminate the faults according to the above recommendations, contact the Customer Service Department, advising of model number of the appliance which is shown on the back of the rating label. Do not attempt to repair your upright freezer yourself as it might endanger you and others.

Tips

If the upright freezer won't be used for a long period of time switch it off, unplug and clean it. Leave the door open to prevent the formation of mildew and smell.

Power cut

If the internal temperature of the freezer compartment is -18°C or less when the power returns, your food is safe. The food in your upright freezer will remain frozen for approx 16 hours with the door closed. If you know the power is going to be cut, turn the Super freeze button on, 24 hours before, this will make the upright freezer colder than normal. If there is no warning, use the Super Freeze button after the power cut. Don't open the upright freezer door more than necessary.

Resetting the alarm

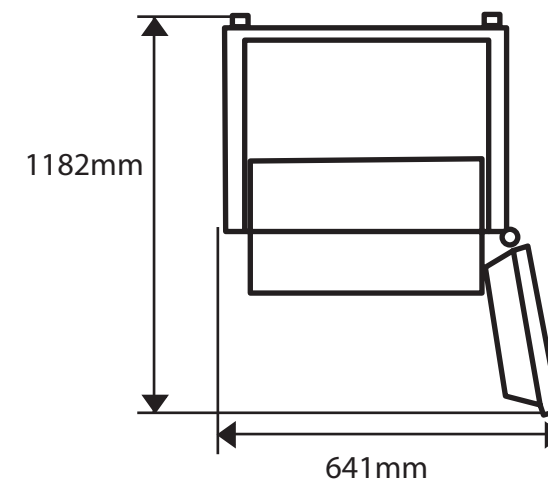
If the alarm lamp glows for no apparent reason press and hold the super freeze function button for approximately three seconds and release to reset.

TECHNICAL SPECIFICATIONS

Model	PRT225FFZS
Rated Voltage (V)	220 - 240
Rated Frequency (Hz)	50
Energy Class	A
Gross Volume (Litres) (Cubic Feet)	312 11
Weight (Kg)	59
Product Dimension h/w/d (cm)	1752.5 / 594 / 634
Sound Decibel Rating (dB[A])	42.5
Refrigerant	R600a
Freezing capacity / 24 hours (Kg)	15
Climate class	N
Ambient temperature range	16-32°C
Refrigerant blowing gas	Cyclopentane

The policy of Prestige is one of continuously seeking new ways of improving its products. Therefore the Company reserves the right to change the specification of items illustrated and described, at any time.

Space required:



SAFETY



WARNING
IT IS HAZARDOUS FOR ANYONE
OTHER THAN AUTHORISED SERVICE
PERSONNEL TO CARRY OUT
SERVICING OR REPAIRS WHICH
INVOLVE THE REMOVAL OF COVERS.

TO AVOID THE RISK OF AN
ELECTRIC SHOCK DO NOT ATTEMPT
REPAIRS YOURSELF.



Disposal

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal. Up to date information concerning options for disposing of your old appliance and packaging from the new one can be obtained from your retailer or local council office.

Locks

If your Fridge Freezer is fitted with a lock, to prevent children being entrapped keep the key out of reach and not in the vicinity of the appliance. If disposing of an old freezer break off any old locks or latches as a safeguard.

Electrical Connections

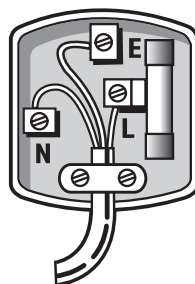
THIS APPLIANCE MUST BE EARTHED.

This appliance is fitted with a fused three pin plug to BS 1363 which will be suitable for use in all houses fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid a possible shock hazard, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here.

CONNECT BLUE TO
NEUTRAL (N)



CONNECT GREEN
AND YELLOW TO EARTH (E)
(Note: some appliances do
not have earth wires.)
13Amp Fuse

CONNECT BROWN
TO LIVE (L)

The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured Green and Yellow MUST be connected to the terminal which is marked with the letter E (Earth) or symbol $\frac{1}{\text{E}}$ or coloured Green. The wire which is coloured Blue MUST be connected to the terminal which is marked with the letter N or coloured Black. The wire which is coloured Brown MUST be connected to the terminal which is marked with the letter L or coloured Red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug.

Use a 13 Amp BS1362 fuse, only BSI or ASTA approved fuses should be used. If you are in any way unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug, the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.

This appliance complies with the following EEC Directives: 73 / 23 EEC (Low Voltage Directive) 89 / 336 EEC (EMC Directive).



This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste.

There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

Kesa UK HU1 3AU

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